Traditional Oil-and-Vinegar Salad Dressing for 100

Makes: 100 servings

Prep Time: 1 hour

Ingredients:

- **8 cups** olive oil
- **2 cups** balsamic vinegar
- **10 lemons** juice of
- **4 tbsp** diced fresh garlic
- **2 tbsp** thyme
- **2 tbsp** basil
- **2 tbsp** oregano
- **2 tbsp** sea salt (optional)
- **2 tbsp** black pepper
- **2 tbsp** ginger powder

Put half of all ingredients in each jar and shake well. Shake again before every serving. Variations include leaving out the oil, using only lemon juice and no vinegar; using tamari instead of salt; adding nutritional yeast; adding apple or orange juice, and so on. (Go ahead, be creative!)

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